

SHAREABLE PLATES AND ENTRÉE OPTIONS

SHAREABLE ITEMS AFTER 3:00

MOROCCAN SPICED HEIRLOOM CARROTS 8

cashew "cream", mint, pomegranate syrup, everything spice

VEGAN CHILI CON QUESO (contains cashew) 9

crispy tortilla chips, roasted peppers, cilantro

UMAMI CAULIFLOWER 8

tahini, sunflower seeds, bonito flakes

AVOCADO & FETA TOAST 7

red pepper babbaganoush, herb garlic oil, fried onions, harvest wheat

JALAPENO HUMMUS 8

smoked paprika, vegetable crudité, toasted ciabatta

STRAWBERRY SALAD 11

watercress, buffalo mozzarella, balsamic, Texas pecans

HAPPY HOUR FROM 4:00 - 7:00

BRUSSELS SPROUT TACOS 5

carrot slaw, tahini-lime dressing, white bean puree, vegan queso, corn tortilla

ROASTED POBLANO AND SPINACH DIP 5

togarashi, feta cheese, scallion, house potato chips

WHITE "PIZZA" FLATBREAD 5

mozzarella, pecorino, provolone, oregano, lemon, calabrian chile

add fried egg 1 add crumbled bacon 1

BAKED ORRECHIETTE (LITTLE EARS) PASTA 5

local pork sausage, saffron tomato sauce, sage, ricotta



ENTRÉES AVAILABLE AFTER 4:00

HALF ROASTED CHICKEN 18

honey-lemon glaze, served over peas, corn, kale & roasted potatoes

THIRD COAST GUMBO 17

gulf shrimp & crab, trinity, kidney beans, scallions, Beaumont rice

PAN SEARED SALMON 18

cold smoked, cauliflower, broccoli, bell peppers, sweet potato mash, and balsamic reduction

44 FARMS SWISS BURGER 14

indian creek mushrooms, swiss cheese, romaine, crispy onions, secret sauce, sesame challah (add a fried egg for 2)

VEGAN POWER BOWL 14

kidney beans, kale, curried tofu, quinoa, almonds (ADD chicken or shrimp +4 salmon filet +6)

Recommended wine pairings by the glass:

VINO ROSE '15;

light floral and grass aromas with notes of tangerine that lead to a clean finish

HEAD HIGH PINOT NOIR '13;

earthy and herbal notes while also fruity. A leathery texture and medium acidity create an approachable complexity

DOMAINE ST. VINCENT '14;

fine bubbles with bright fruit notes that are balanced by a subtle nutty and bready notes

GOTHAM "EMPIRE BUILDER" CAB FRANC '17;

100% Cab Franc with classic raspberry notes on the nose and subtle notes of savory herbs and dark chocolate

MER SOLIEL CHARDONNAY '14;

aromas of juicy stone fruit and buttered toast, leads to flavors of pear and brioche for a velvety blanket of goodness on the palate